

APPELATION	Vinho Verde DOC, Portugal
HARVESTED	2013
TASTING NOTES	Lago has a yellow citric colour, with a light effervescence that favours the release of its tropical and citrus aroma with slight floral nuances that reflect the lush landscape of the region. It reveals a great freshness on the mouth, with a vivid acidity resulting in a very pleasant and versatile wine.
RESIDUAL SUGAR	10.9 g/Lt
PH	3.01
TA	7.2 (tartaric acid)
ALCOHOL BY VOLUME	10 %
THE VINEYARDS	The fruit for Lago was hand harvested at the perfect point of maturation from each of the parcels and carried immediately to the wine cellar to be processed.
WINEMAKERS NOTES	White flower's notes. White fruit notes such as pear, peach, apricot, lychees, pineapple, passion fruit and papaya.
VINIFICATION METHOD	The selected grapes were de-stemmed and slightly pressed. The extracted juice is decanted in a static process. Then it has its fermentation in a stainless steel barrel with controlled temperature below 11°C during approximately 15 days. Before bottling the wine is previously filtered and stabilized
BARREL AGING	None
GRAPE VARIETIES	Loureiro, Arinto, Azal e Trajadura
FOOD PAIRING	Perfect alone or as an aperitif or light and fresh entrances. Ideal to match with sushi, pasta, pizza, fish, seafood and also Asian dishes in general.
SUSTAINABILITY	The fruit used for developing this blend was grown accordingly to the Portuguese Integrated sustainable Agriculture, which follows the guidelines defined by the International Organisation for Biological and Integrated Control (IOBC) - { HYPERLINK "http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html" } . The strict following of these principals is certified by an independent entity (SATIVA) recognized by the Portuguese State.



APPELLATION	Red Blended Wine, Portugal
HARVESTED	October 2013
TASTING NOTES	Lago Red features a beautiful Rubi colour. On the nose reveals an aroma of red ripe fruits with well integrated toasted wood notes revealing rich body and elegance. Full-bodied on the mouth with soft and engaging tannins that result in a rich and complex finish.
RESIDUAL SUGAR	<2 g/Lt
PH	3.7
TA	4.6 (tartaric acid)
ALCOHOL BY VOLUME	13,5 %
THE VINEYARDS	The fruit for Lago Red was manually harvested at the perfect point of maturation from multiple parcels and immediately processed at the wine cellar.
WINEMAKERS NOTES	Fruit notes such as black currants, strawberries and black berries and light nuances of toasted vanilla from oak. Straight and round tannins reflecting good balance and structure.
VINIFICATION METHOD	The selected grapes were gently pressed. The juice was fermented in stainless steel barrel with controlled temperature. After fermentation the wine aged in French and American wood for approximately 3 months. Before bottling the wine was filtered and stabilized.
OAK AGING	Yes
GRAPE VARIETIES	Tinto Roriz, Touriga Franca, Tinta Barroca, Touriga Nacional.
FOOD PAIRING	Perfect alone or as an aperitif. Ideal to match with roasts, grilled meats and Pasta. Also, soft cheeses and desserts in general.
SUSTAINABILITY	The fruit used for developing this blend was grown accordingly to the Portuguese Integrated sustainable Agriculture, which follows the guidelines defined by the International Organisation for Biological and Integrated Control (IOBC) - http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html . The strict following of these principals is certified by an independent entity (SATIVA) recognized by the Portuguese State.

